

08/828/43

FILE 'HOME' ENTERED AT 14:24:06 ON 16 APR 1998

=> file caplus biosis medline agricola napralert wpids

COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	0.15	0.15

FILE 'CAPLUS' ENTERED AT 14:24:28 ON 16 APR 1998
USE IS SUBJECT TO THE TERMS OF YOUR STN CUSTOMER AGREEMENT.
PLEASE SEE "HELP USAGETERMS" FOR DETAILS.
COPYRIGHT (C) 1998 AMERICAN CHEMICAL SOCIETY (ACS)

FILE 'BIOSIS' ENTERED AT 14:24:28 ON 16 APR 1998
COPYRIGHT (C) 1998 BIOSIS(R)

FILE 'MEDLINE' ENTERED AT 14:24:28 ON 16 APR 1998

FILE 'AGRICOLA' ENTERED AT 14:24:28 ON 16 APR 1998

FILE 'NAPRALERT' ENTERED AT 14:24:28 ON 16 APR 1998
COPYRIGHT (C) 1998 Board of Trustees of the University of Illinois,
University of Illinois at Chicago.

FILE 'WPIDS' ENTERED AT 14:24:28 ON 16 APR 1998
COPYRIGHT (C) 1998 DERWENT INFORMATION LTD

=> s grain or corn or wheat

L1 679558 GRAIN OR CORN OR WHEAT

=> s silkworm

L2 14506 SILKWORM

=> s silkworms

L3 4388 SILKWORMS

=> s 12 or 12

L4 14506 L2 OR L2

=> s 13 or 12

L5 16301 L3 OR L2

=> s fish meal or fishmeal

L6 8047 FISH MEAL OR FISHMEAL

=> s mushroom?

L7 25290 MUSHROOM?

=> s 11 and 15 and 16 and 17

1 FILES SEARCHED...

5. 5,358,729, Oct. 25 1994, Indigestible dextrin; Kazuhiro Ohkuma, et al., 426/567; 127/28, [REDACTED] 30; 426/3, 48, 446, 450, 549, 550, 559, 561, 570, 578, 579, 589, 603, 613, 661; 435/96, 99, 103; 536,103 [IMAGE AVAILABLE]

6. 5,221,617, Jun. 22, 1993, Process for producing fermentation products; Charles C. Lynn, 514/23; 426/18, 61, 549; 435/101; 514/53 [IMAGE AVAILABLE]

7. 5,185,165, Feb. 9, 1993, Fermentation system; Charles C. Lynn, 426/61, 18, 549; 514/23, 53 [IMAGE AVAILABLE]

8. 5,108,766, Apr. 28, 1992, Flavorants for enhancing the taste and flavor of bakery products and process of making; Pierre Gelinas, et al., 426/43, 533, 580, 583, 650 [IMAGE AVAILABLE]

9. 5,096,718, Mar. 17, 1992, Preserving foods using metabolites of propionibacteria other than propionic acid; James W. Ayres, et al., 426/9, 34, 43, 61, 321, 330.2, 330.3, 330.5, 331, 334, 335; 435/141, 252.1, 822 [IMAGE AVAILABLE]

[10] 4,950,489, Aug. 21, 1990, Preparation of dried forms of leavening barm containing an admixture of certain *lactobacillus* and *saccharomyces* species; Monica A. Spiller, 426/18, 19, 27, 61, 62; 435/42, 252.4, 255.21 [IMAGE AVAILABLE]

[11] 4,897,350, Jan. 30, 1990, Methods and compositions for improving the nutritive value of foods; Mohamed E. A. El-Megeed, et al., 435/115; 426/20, 23, 61, 62, 622; 435/172.1, 244, 252.9, 853 [IMAGE AVAILABLE]

12. 4,500,548, Feb. 19, 1985, Fermentation aid for conventional baked goods; Roy F. Silva, 426/19, 24, 27, 62, 653 [IMAGE AVAILABLE]

13. 4,148,689, Apr. 10, 1979, Immobilization of microorganisms in a hydrophilic complex gel; Tsunetoshi Hino, et al., 435/182, 176, 177, 180; 502/7 [IMAGE AVAILABLE]

14. 4,107,334, Aug. 15, 1978, Modified protein; Ramesh C. Jolly, 426/7, 41, 52, 60, 72, 74, 583, 588, 656, 657 [IMAGE AVAILABLE]

15. 3,894,146, Jul. 8, 1975, Method for preventing occurrence of dental caries; Naoto Tsuyama, 424/49; 426/658; 514/23; 536/4.1, 123 [IMAGE AVAILABLE]